

LONGFELLOWS

HOTEL RESTAURANT AND
CONFERENCE CENTER

GREAT MEMORIES START HERE

Hors d'oeuvres Display

Bruschetta with Garlic Rubbed Crostinis, Marinated Mushrooms, Tomatoes with Mozzarella and Basil, Assorted Cured Olives, Toasted Dill Butter Baguettes with Assorted Tapenades, Herb Encrusted Soft Cheese and Blooming Onion Dip with Crispy Pita Chips

Appetizer (Please Choose One)

- Grilled Portobello Mushroom Topped with Roasted Red Pepper, Goat Cheese and an Aged Balsamic Glaze
- Smoked Chicken Cavatappi A La Vodka
- Cajun Chicken Strudel with Warm Spiced Apricot Sauce
- Heirloom Tomato with Homemade Mozzarella and Basil

Choice of Salad (Additional Enhanced Appetizers & Salad Options Available)

Baby Greens Salad with Dried Cranberries, Crumbled Gorgonzola, Julienned Vegetables and Chef's Choice of Dressing

or

Classic Caesar Salad with Garlic Croutons

Rolls with Creamy Butter

Choice of Three Entrées

- Gorgonzola Encrusted NY Strip Steak with a Balsamic Demi Glace
- Surf and Turf of Lobster Tail and Petite Filet Mignon
- Filet Mignon
- Panko Encrusted Chilean Sea Bass with a Citrus Beurre Blanc
- Chicken Alicia with a Gorgonzola Cream Sauce, Roasted Red Peppers and Asparagus Spears
- Fresh Organic Airline Chicken Breast stuffed with Local Apples and French Brie with a Marsala Wine, Walnut and Cherry Sauce

Potato & Rice (Please Choose One to be Included with All Entrées)

Twice Baked Potato

Red Bliss Mashed Potatoes

Wild Mushroom Risotto

Parmesan Risotto

Vegetable (Please Choose One to be Included with All Entrées)

Lemon Asparagus

Roasted Root Vegetables

Sweet Roasted Acorn Squash

Chef's Choice Dessert or a Decorated Cake

Coffee, Tea, Decaf & Soda

48.99 per Person

Please Add 19.5% Gratuity and New York State Sales Tax

Final Guest Count by Entrée Selection is Due 7 days Prior to Event

"Our dedicated team of chefs and event planning professionals will put forth the commitment and excitement it takes to make sure your event exceeds all of your expectations"

Wine Spectator Award of Excellence Winner since 2000